Three Dots and a Dash®

ZOMBIE FOR 2

Yield: 2 Servings



INGREDIENTS

2 oz. Appleton Estate 8 Year Jamaican Rum

2 oz. Chairman's Reserve Forgotten Cask St. Lucia Rum

1 oz. Overproof Rum Fire

1 oz. lime juice

1 oz. grapefruit juice

1 oz. falernum

1 oz. pomegranate syrup

5 dashes of tiki bitters

3 pineapple crescents (optional, for garnish)

3 pineapple leaves (optional, for garnish)

1 grapefruit wedge (optional, for garnish)

1 stick of cinnamon (optional, for garnish)

2 edible orchids (optional, for garnish)

METHOD

1. Combine all ingredients in a cocktail shaker with ice.
2. Shake vigorously with ice for about 20 seconds or until outside of the shaker is frosty.
3. Strain the cocktail into a glass skull (or any large glass) filled with ice. Optional: Add garnish of pineapple crescents, pineapple leaves, grapefruit wedge, cinnamon stick and orchids.

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